

THE LITTLE CLUB

RESTAURANT & WINE BAR
HAPPY MOTHERS DAY

FOR THE TABLE

DEVILED EGGS | salsa verde, anchovy, aleppo 14

POTATO LATKES | spiced apple, creme fraiche 18

PANI PURI | curry potato, date chutney, mint 14

BREAD | whipped ricotta & saba, evoo 13

APPLE GALLETE | crispin, almond, creme patissiere 13

SPHINGE | lemon curd, meringue 12

PLATES

ascending in size

RADISH CAESAR | endive, cabbage, mint, bottarga, soft egg 16 *add anchovy 4*

CHEESE PLATE | 3 cheeses, honey, fruit, baguette 25

BROCCOLI & BURRATA | purple broccolini, buffalo burrata, chili, nori crisp 22

GRAVLAX | seeded bagel, schmear, dill, poached egg 24

SPAGHETTI AL LIMONE | preserved lemon, golden raisin, ricotta, chili oil 24

CROQUE MADAME | emmentaler, prosciutto cotto, béchamel, poached egg 26

BRAISED CHICKEN LEG | navy beans, garlic yogurt, basil, spinach 35

SIRLOIN STEAK | beluga lentils, tabouli, adirondack blue chips 42

SWEETS

ESPRESSO PANNA COTTA | sweet cream, chocolate crumble 13

CHOCOLATE PUDDING | walnut biscotti, evoo, flake salt 13

THE LITTLE GUYS

MAC N CHEESE | noodles, house cheese sauce 13

PIZZA BAGEL | house bagel, red sauce, mozzarella 13

an optional 2% kitchen appreciation fee will be added to your total bill

learn more at thelittleclub.bar/appreciation

FARMS | root down, oles, plato dale, sucker brook, thorpes, west side tilth, wild hive

CHEFS | andy dipirro, joe e. standard, natalie naphakdy

kindly advise your server of any dietary needs or restrictions.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

GLOSSARY

AGLIO E OLIO | "garlic and oil" a neapolitan pasta dish

AJO BLANCO | spanish "soup" with almonds, tarragon and garlic

ALEPPO | middle eastern dried pepper

BEURRE BLANC | French wine & butter sauce

BOTTARGA | cured mullet roe

CASTELVETRANO | italian variety of green olive

EMMENTALER | nutty, medium hard swiss cheese

HAMACHI | aka Japanese amberjack. firm, flaky, sweet flavor

KELP | dried seaweed

LABNEH | strained yogurt

LUCQUES | french variety of green olive

MINT PISTOU | sauce consisting of mint, parsley, olive oil, raisins

SABA | italian sweet grape syrup

SALSA VERDE | bright green sauce consisting of parsley, basil, tarragon, and anchovy

SCHIACCiate | cracked olive salad consisting of burnt shallots, celery, parsley and lemon

SUMAC | crimson colored arabic spice, fruity, citrusy flavor

TARAMASALATA | a mediterranean sauce consisting of bread, garlic, lemon, herbs, and fish roe

TAHINI | condiment made from toasted and ground sesame seeds

TUILE | sweet lacy crisp, made of sugar and spice